

**PRODUCT SPECIFICATION**

Art.N: 98-007

1. Ingredients

Rehydrated skimmed **milk**, sugar, rice flour, coconut fat, glucose, dextrose, **butter**, starch, **milk**, stabilizer (mono- and diglycerides of vegetable fatty acids, locus bean gum, guar gum, carrageenan), flavoring, trehalose, salt, natural vanilla seeds 0.04%, natural colouring: beta carotene.

2. Weight/Volume

Net: 210g (6 x 35 g)


Gross: 250g

3. Nutritional information

	Typical values 100 g:
Energy	1053kJ/ 250kcal
Fat	8.3 g
of which saturates	4.2 g
Carbohydrates	42 g
of which sugars	31 g
Protein	2.2 g
Salt	0.12 g

4. Control indicators

The ready for consumption products, should comply with the following organoleptic, physio-chemical and microbiological control indicators:

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Indicator:	Norm:
4.1. Organoleptic indicators	
4.1.1. Appearance	Round shaped dessert with thin dough covering and filled with ice cream;
4.1.2. Colour	Light yellow dough on the outside; pale yellow coloured ice cream with small black vanilla dots on the inside;
4.1.3. Structure and consistency	Sticky dough on the outside; homogenous ice cream on the inside;
4.1.4. Taste and flavour	Sweet rice for the dough; milky vanilla flavour of the ice cream.
4.2. Physio- Chemical indicators	
4.2.1. Visible impurities or presence of foreign elements.	Not acceptable.
4.2.2. Dry matter, %, not less than:	60
4.2.3. Total fat, %, not less than:	7
4.2.4. Total sugar, %, not more than:	28
4.2.5. Overrun, %, not less than:	15
4.2.6. Shelf life of the ready products	18 months from date of production
4.3. Microbiological indicators and probing schedule according to the requirements of (EO)2073/2005 and 1441/2007	
* Criteria for the microbiological safety of the products, offered at the market until their expiry date. Not permitted for direct consumptions and should be recalled from the market.	
4.3.1.* <i>Listeria monocytogenes</i>	n =5, c =0, m=M=100 KOE/g,
4.3.2. * <i>Salmonella</i> spp.	n =5, c =0, m(M) not present в 25g;
** Criteria for the cleanness of the manufacturing process: during and/or at the end of the manufacturing process. Improvement of the raw materials selection and/or the technology and hygiene of the manufacturing.	
4.3.3.** <i>Enterobacteriaceae</i>	n =5, c =2, m=10, M=100 KOE/g

5. Packaging and marking

The finished products are placed in a tray of 6 units. The tray is made of polyethylene terephthalate. The trays are packed in a bag made of BOPP and placed in a carton box.

Box dimensions:

Length mm- 185 Width mm- 135 Height mm - 34

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Each box is marked on a printer with the batch number and the expiry date. The batch number symbols indicate MM/YY/DD.

Transport package – cartons of 12 boxes.

6. Palletizing

Boxes per carton	12
Cartons per pallet	96
Carton gross weight (kg)	3.225
Boxes per pallet	1152
Cartons per layer	8
Layers per pallet	12
Pallet height cm (including wooden pallet 20cm)	180
Pallet gross weight kg (including wooden pallet 25kg)	335

7. Storage and transport conditions

The finished products are stored at temperature not higher than -18 degrees C. They should be transported in thermo-isolated transport vehicles, equipped with cooling units and integrated systems, suitable for freezing, for recording the temperature. The vehicles should be registered according to the Foods Law.

8. Quality control

Corte Diletto Ltd. is certified in accordance with the requirements of IFS Food Version 7.0, October 2020 **at Higher Level** with a score of 97.07 %. New audit for version 7.0 is scheduled between May and July 2023.



Issued and approved by Technical Department.

Production Specialist:

Mrs. Radoslava Gancheva